

STUZZICHINI



~ **VERDURE ANTIPASTO** grilled mushroom and asparagus salad with pistachio pesto, grilled squash with mint, RRP with sardine, charred eggplant with ricotta, and olives **\$14**

* **CARNE ANTIPASTO** casalinga hot and sweet, prosciutto, speck, capocola, mortadella **\$16**

~ **CAPRESE ANTIPASTO** mozzarella, sliced heirloom tomatoes, marinated tomato salad, basil, evoo, saba, roasted garlic dressing **\$14**

* **GRILLED CALAMARI** chili, olives, chickpeas, chickpea puree, parsley **\$10**

POLPETTE oven roasted all natural beef and pork meatballs, pomodoro sauce, grana padano **\$9**

* **ROASTED BEETS** local beets, pistachio dressing, smoked goat cheese, candied pistachio, agrumato **\$9**

* **POLPO** grilled octopus, crispy fingerling potatoes, pickled peppers **\$12**

~ **ARANCINI** fried risotto balls with asparagus and mascarpone, grana padano **\$9**

BRUSCHETTA

(make it a platter for \$17, choice of any 3)

~ **EGGPLANT** eggplant caponata, capers, golden raisins, aged balsamic, parmigiano reggiano **\$8**

~ **ZUCCHINI** roast zucchini, ricotta, hazelnut pesto **\$8**

SARDINES sardines, salsa verde **\$8**

PROSCIUTTO local melon, herbed mascarpone **\$9**

~ **RICOTTA** pistachio pesto and local ricotta **\$8**

~ **FETTUNTA** grilled bread, olive oil **\$5**

~ **TOMATO** tomatoes, cured olives, basil, and mozzarella **\$8**

PIZZA

~ **MARINARA** tomato, roasted garlic, oregano (without cheese) **\$9**

~ **MARGHARITA DOP** san marzano, basil, buffalo mozzarella, pecorino **\$14**

~ **FUNGHI** mushrooms, goat cheese, mozzarella, thyme, pecorino **\$15**

VOLTURNO san marzano, buffalo mozzarella, arugula, prosciutto **\$16**

CALABRESE panna, mozzarella, sausage, tomatoes, scallion **\$15**

~ **BURRATA** basil, tomatoes, burrata, olive oil **\$18**

~ **LEMONE** basil, olive oil, smoked mozzarella, sliced lemons **\$14**

VONGOLE ricotta, mozzarella, bacon, clams, thyme, olive oil **\$16**

PISTACHIO pistachio pesto, mozzarella, sausage, pecorino **\$16**

~ **CACIO E PEPE** panna, ricotta, goat cheese, scamorza, evoo, black pepper **\$16**

~ **CAPRESE** tomato, mozzarella, garlic, torn basil **\$16**

~ **ZUCCA** squash, smoked goat cheese, mint, ricotta, chile, topped with arugula, and pickled red onions **\$18**

~ **HEIRLOOM TOMATO** heirloom tomatoes, basil pesto, mozzarella, pecorino, straciatella **\$18**

~ **FIOR DI LATTE** san marzano, mozzarella, pecorino **\$13**

~ **BIANCA** ricotta, mozzarella, chile, roasted garlic, scallion **\$14**

ADDITIONAL TOPPINGS \$3 EACH

prosciutto/sausage/bacon/soppressata/buffalo mozzarella/mushrooms/arugula/goat cheese/garlic/cherry tomatoes/red onion/roasted red pepper/anchovies/ricotta

~ VEGETARIAN DISH

* GLUTEN FREE

PLEASE INFORM YOUR SERVER BEFORE YOU ORDER REGARDING ANY FOOD ALLERGIES YOU OR YOUR PARTY MAY HAVE.

THESE FOODS MAY BE SERVED RAW OR UNDERCOOKED

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS *

INSALATA

~ **BLUEBERRY** local farm greens, blueberries, basil burrata dressing, amaretti crumbs **\$10**

* **P-L-T** baby gem lettuce, heirloom tomato, local pancetta, creamy herb dressing **\$9**

* **ARUGULA** beets, blue cheese, toasted hazelnuts, arugula **\$9**

~ **SWEET GEM** farm greens, radishes, red onions, pecorino toscano, lemon vinaigrette **\$9**

~ **PANZANELLA** kale, farmstand vegetables, fettunta croutons, merlot vinaigrette **\$9**

Add calamari \$6

SECONDI

* **CHICKEN** grilled half chicken, arugula, red onion and tomato salad, salsa rosa **\$22**

BISTECCA ALLA FIORENTINA (for two) grilled 30oz all natural porterhouse, served with tomato gratin, arugula salad **\$48**

PASTA (all made in house)

ORECCHIETTE broccoli rabe, garlic, house sausage, chile **\$18**

BUCATINI ALL' AMATRICIANA local pancetta, onions, Applefield farms chile, local tomatoes, pecorino **\$18**

~ **CACIO E PEPE** spaghetti, pecorino, parmigiano, burro fuso, black pepper **\$16**

~ **SUNGOLD TOMATO RAVIOLI** basil pesto, grana padano, evoo **\$17**

LINGUINE sauteed littleneck clams, bacon, corn, white wine, lemon basil, pan grattato **\$19**

SIDES

* **ROASTED BONE MARROW** parsley & shallot salad, bottarga **\$12**

TOMATO GRATIN roasted tomatoes with basil red onion and pecorino **\$9**

~ **CRISPY FINGERLING POTATOES** with pecorino and sage **\$9**

* **BROCCOLI RABE** sausage, chile **\$8**

* **SIDE SALAD** farm greens, radishes, red onion, lemon vinaigrette **\$7**